



THE BULL INN

- WOODBRIDGE -

BAR BITES

TRUFFLE & PARMESAN SKINNY FRIES (DFO, GF, V)	5
CHICKPEA CHIPS WILD GARLIC SALT (V)	5
SALT & PEPPER SQUID AIOLI DIP (GFO, DF)	5
PORK MEATBALLS , STICKY GRAVY (DF)	5
BAKED CAMEMBERT , CRANBERRY RELISH, WARM SOURDOUGH WEDGES (GFO) – GREAT FOR SHARING	12

TO START

SMOKED HADDOCK & HERRING SCOTCH EGG , ONION PRESERVE, HORSERADISH CREAM (GF)	7
FORAGED WILD GARLIC TARTLET , CHICKORY, ROCKET & LEMON RAPESEED DRESSING (V)	7
DEVILLED LAMB KIDNEYS , CHARGRILLED SOURDOUGH & PARSLEY (GFO)	6
PEA & MINT SOUP, TOASTED SEEDS & SOURDOUGH (V, DF, GFO)	6
CRISPY CONFIT RABBIT LEG , FRESH HERB SALAD & CHARCUTIER SAUCE (DF)	8

LARGER DISHES

BEER BATTERED FISH , CRUSHED PEAS, LEMON DILL AIOLI, BEEF DRIPPING CHUNKY CHIPS (GFO, DFO)	16
28-DAY AGED RIBEYE STEAK (7 OZ), ROAST VINE TOMATOES, FLAT MUSHROOM, BEEF DRIPPING CHUNKY CHIPS, WITH PEPPERCORN SAUCE OR STILTON BUTTER (GF, DFO)	21
THE BULL BEEF BURGER : PRIME 7oz BEEF PATTIE, BRAISED SMOKY BEEF BRISKET, CHEDDAR, ONION JAM, BABY GEM, TOMATO & GHERKIN WITH SKINNY FRIES & HOUSE SLAW	17
- MAKE IT VEGGIE WITH A BEAN BURGER & PULLED BBQ JACKFRUIT (V, PBO)	14
CRISPY SALT & PEPPER CHICKEN CAESAR SALAD , BABY GEM, ANCHOVIES, CROUTONS & PARMESAN	14
WILD BOAR & APPLE SAUSAGES , SPRING MASH, CHANTENAY CARROTS, BROCCOLI, CIDER & JUNIPER JUS	16
SPINACH & RICOTTA GNOCCHI , OYSTER MUSHROOM, RAINBOW CHARD, COURGETTE, WHITE WINE CREAM SAUCE WITH PARMESAN (V, GF)	15
CHOWDER , SEASONAL VEGETABLES, WILD GARLIC OIL, CRISPY CHICKPEA DIPPING SOLDIERS (V, GF)	14
LAMB FAGGOTS , ROOT MASH, PURPLE SPROUTING BROCCOLI, LAMB JUS & FLAKED ALMONDS (DFO, GF)	15
CHICKEN THIGH, PANCETTA, WHITE WINE & SPINACH PIE , BUTTERED MASH, WILTED SPRING GREENS & CHICKEN SKIN CRUMB	17
MARKET FISH , MUSSELS, WILD GARLIC & FISH FUMET RISOTTO , KALE, SALSIFY, & SMOKED HERRING ROE (GF)	19
BEEF FILLET SOUS VIDE, MINI COTTAGE PIE, CARROT PUREE, KALE, CHANTENAY CARROTS, TURNIP (GF)	19

Please let us know if you have any food allergies or special dietary needs
(V – Vegetarian, GF – gluten free, DF – dairy free, DFO – dairy free option available,
GFO – gluten free option available, PBO – plant based option & menu available)



THE BULL INN

- WOODBRIDGE -

DESSERTS

COCONUT & KEY LIME POSSET , SHORTBREAD BISCUIT (V, DF)	7
RHUBARD & CUSTARD CRÈME BRÛLÉE (V, GF)	7
LOCAL ALDER FARM TRIO OF ICE CREAM (V, GF)	5
PASSIONFRUIT CHEESECAKE , BLACKCURRANT ICE CREAM (V)	7
WHITE CHOCOLATE & RASPBERRY RIPPLE MOUSSE (V, GF)	7
GOLDEN SYRUP TREACLE TART , CLOTTED CREAM (V)	7
SELECTION OF LOCAL CHEESES , FRUIT, QUINCE & BISCUITS (GFO, VO)	9

THE BULL INN - THE BEST OF SUFFOLK

Our restaurant aims to provide traditional local dishes using the finest of seasonal homegrown ingredients from the very best of local suppliers. In every sense, we offer the best of Suffolk.

Our locals and regulars are proud of the produce of Suffolk and love traditional local dishes. Our hotel guests from further afield travel to Woodbridge for the history of the town, the beautiful countryside and of course to sample the local food and drink.

The best food starts with the best ingredients - using the freshest of seasonal produce with low food miles fits with our ethos of being conscious of our impact on the environment and ethically aware in terms of supporting the local community. Our ethos: -

- There is a beautiful rhythm to the year and our senses of nostalgia often awakens with the sights, smells and tastes of the seasons. From summer salads to winter stews, nature knows best.

- If you want the freshest most vibrant ingredients – then you can't beat local. 90% of our fresh ingredients can be sourced within a sixty-minute drive from Woodbridge.

- Mindful meat – our aim is for the farmers we use to have a positive impact on the Suffolk countryside. Where possible, we use organic, grass-fed cattle, our free-range pork is from Blythburgh, our free-range chicken is from Stowmarket, we use world-famous Gressingham duck and a few local gamekeepers for seasonal game. Our free-range eggs are from Havensfield. There is no reason to travel further afield when you can find top produce here in sunny Suffolk.

- Use sustainably caught fish from our local ports in Lowestoft, Orford and Felixstowe. For our fish and chips, we are currently using the Common Ling which is a member of the codfish family. Although it is relatively unknown and not generally used in everyday cooking, it is widely available and delicious. The texture of Ling is firm, tender and moist with large white flakes – just like haddock and cod.

- Minimise packaging and recycle what we can – our cardboard, plastics, glass and tins are all recycled. The trays stacked in the car park might be a little unsightly, but these are re-used by our local suppliers and use minimal packaging.

Please let us know if you have any food allergies or special dietary needs
(V – Vegetarian, GF – gluten free, DF – dairy free, DFO – dairy free option available,
GFO – gluten free option available, PBO – plant based option & menu available)